



Thai Square Covent Garden 166-170 Shaftesbury Av. London WC2H 8JB T: 02078367600 F: 02078397622 www.thaisq.com email: thaisqcovent@btconnect.com

Thai Square:"The doorway to the taste of Thailand"

Thai food has become one of the most popular dishes in the UK and indeed, is recognised as one of the world's great cuisines.

Thai Square is the leading group of Thai restaurants in the UK and our chefs are constantly developing new recipes, incorporating authentic ingredients to produce both traditional and contemporary dishes.

We have compiled more than a thousand exotic dishes and Thai Square now offers a selection of these in all its restaurants.

Thai food is not only highly appetizing, but also very nutritious. Our chosen dishes are low in fat and nutritionally well balanced. Our carefully selected recipes are deliciously tasty and meet a variety of dietary needs as indicated on our menus.

We look forward to welcoming you with true Thai hospitality.

All prices are inclusive of VAT. 12.5% suggested gratuity will be added to your bill.

—Some dishes in this menu may contain fish sauce, soya sauce or nuts. Please inform us of any allergies before ordering—



Pre Theatre Special £15.95 per person (minimum 2 people) Available until 19:30

Starter

Mixed Starters

A perfect combination of Chicken Satay, Crab Cake, Duck Spring Rolls, Prawn Tempura and Thai Dim Sum.V

Main Course

Chicken Green Curry 🖋 🥓

Green curry with chicken; using fresh green chillies and cooked in coconut milk with aubergines, fresh lime leaves and sweet basil leaves (relatively hot!)V

Chicken Cashew nut 🛩 🎺

Chicken sautéed with roasted cashew nuts, onion, fresh green & red pepper V

Pad Thai Jay Vegetarian Pad Thai noodles, with fresh bean sprouts and chive.

> Steamed Rice Steamed Thai fragrant rice

Dessert

Mango sorbet with Mango Pureé



V: Vegetarian option available



SET GOLD £26.95 per person

Minimum 2 people

STARTER

Mixed Starters

A perfect combination of Chicken Satay, Crab Cake, Duck Spring Rolls, Prawn Tempura And Thai Dim Sum.

SOUP

Choose one of the following soups

Tom Yum Goong 🥖 🥖

The classic spicy fresh lemongrass soup with tiger prawns, mushroom and fresh chillies

Tom KhaGai 🥒

Coconut soup with chicken and mushroom, spiced with galangal, lemongrass and lime leaves

MAIN COURSE

Choose one of the following main courses

Grilled King Prawn

Big fresh river king prawns BBQ, served with fresh pineapple and hot & sour Thai seafood sauce.

Weeping Tiger 🥒

Grilled marinated sirloin with ranges of Thai herbs, served with chef's special sauce

Monk Fish Green Curry 🌽 🧪

Monkfish fillet cooked in green curry paste and coconut milk, with bamboo shoot, Thai aubergines, lime leaves and sweet basil leaves.

PlaNeung Se-Ew

Poached Sea Bass fillet with fresh ginger, shitake mushroom and topped with chef's special sauce

ACCOMPANIMENTS

Pad Thai Prawn Steamed Rice

DESSERT

TSQ PANCAKE Exotic Pandan Pancake with Vanilla Ice Cream

 SLIGHTLY SPICY
 SPICY
 Contains nut
 G= Gluten Free
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Minimum 2 people

STARTER

Mixed Starters

A perfect combination of Chicken Satay, Crab Cake, Duck Spring Rolls, Prawn Tempura And Thai Dim Sum.

MAIN COURSE Choose one of the following main courses

Pla Rard Prik 🥖 🥖

Crispy fried Cod topped with home-made sweet chillies and garlic

Panang Beef 🥒

Sirloin topped with coconut cream, nicely presented with shredded fresh lime leaves. (Relatively hot)

Kor Moo Yang

Grilled Pork End Neck with chef's secret recipe sauce. (recommend to have with sticky rice)

Drunken Duck 🥒

Battered marinated Duck topped with homemade special Whiskey sauce

ACCOMPANIMENTS

Pad Thai Chicken Steamed Rice

DESSERT

Oasis Refreshing lychee in syrup served cold with crushed ice



SET JADE £20.95 per person

Minimum 2 people

STARTER

Vegetarian Mixed Starters

A selection to let your sample starters; Spring rolls, Taro Dumpling, Sweet Potato, Corn cake

MAIN COURSE

Choose one of the following main courses

Vegetarian Green Curry 🥒 🧪

Thai green vegetarian curry, with mixed vegetable and Tofu

Pad Khing Tao Hoo 🥓

Fried bean curd with shredded ginger, black fungus, spring onions and seasoned with soya sauce

Cashew Nut Jay 🛹

Fried bean curd sautéed with cashew nuts, onions and green and red pepper

Asparagus in garlic sauce

Finest asparagus sautéed with Thai herbs and garlic gravy sauce

ACCOMPANIMENTS

Pad Thai Vegetables Steamed Rice

DESSERT Choose **one** of the following desserts

Mango or Raspberry sorbet

CHEF'S RECOMMENDATION

Starters

Tod Mun Koaw Pod (Corn Cake) Corn spiced with curry paste and mixed with chopped lime leaves: served with sweet chi sauce.	£6.25 Ilie
Crispy Aromatic Duck (For two persons) A special oriental snack or appetizer, marinate duck stewed in herbs, accompanied by hoi-sin sauce, steamed pancakes, cucumber and spring onions.	£14.25
Yum woonsen (Vermicelli Salad) IGG Rice vermicelli noodles with prawns, minced chicken, onion, coriander and celery served with a chilli and lemon dressing.	£10.50
Goong Tod Cream Salad NEW! Deep fried shrimps in batter and bread crumbs served with fresh salad and special made salad	£10.50 cream
Kanom Pung Nha Goong (Prawn Toast) NEW! Homemade sesame prawn toast served with sweet chilli sauce	£6.75
Hoi Shell Yang NEW! Char-grill giant scallop served with hot & sour Thai seafood sauce	£7.50
Main Dishes	
Gaeng Kiew Waan Pla (Monkfish Green Curry) I G Monkfish fillet cooked in green curry paste and coconut milk, with bamboo shoot, Thai aubergines,lime leaves and sweet basil leaves.	£13.95
Goong Fai Dang (Prawns with Whisky) I I I Stir-fried giant King prawns with garlic, red onion, coriander roots, and spring onion. Whisky and prawn paste are added to this dish to give its rich flavour.	£16.95
Talay Ta Krai (Seafood with Lemongrass) Battered mixed seafood (King prawns, scallops, mussels and squid) sautéed with Thai herbs and lemongrass, which lend this dish an exotic fragrance.	£14.00
Talay Ob Mor Din (Prawns and Scallops in Pot)G Giant King prawns and scallops baked with glass noodles, black fungus, ginger, garlic And coriander root in a light soya sauce. Served in a ceramic pot.	£15.95
Pla Rard Prik / / / Crispy fried cod topped with home-made sweet chillies and garlic sauce.	£15.95
Ped Palo (Duck with Special Gravy) Tender stewed duck which melts in your mouth; served on top of a bed of steamed seasonal vegetables. (Where meat is sourced from distinguished poultry and selected by our head chef.	£14.95
Talay Krata Ron (Sizzling Seafood) NEW! Stir fried mixed seafood with fresh chillies, basil and vegetables served on a sizzling hot pla	£16.95 ate
Pla Tod Yum Mamuang NEW! FISH AND MANGO* Crispy fried Sea Bass fillet served with spicy mango salad*	£16.95
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BLACK COD

Steamed Black Cod

Poached Black Cod fillet with fresh ginger, shitake mushroom and topped with chef's special sauce.

Chu Chi Black Cod 🖋 G

Grilled Black Cod fillet, based with grilled aubergine and topped with Thai chu chi curry sauce.

SALMON

Chillies Black Cod 🌶 🌶

Pan fried Black Cod topped with Thai style chillies sauce and garnished with basil leaves.

Black Pepper Salmon 🛩

Pan fried Deep water Salmon fillet with black pepper, onion, red/green pepper and spring onion.

Phad Gang Keaw Waan Salmon 🌶 🌶 G

Pan fried fillet of Deep water Salmon with our traditional green curry, bamboo sliced, Thai aubergines, kragai and lime leaves.

LOBSTER

Lobster Noodles

Stir fried Lobster with homemade fresh egg noodles, ginger, spring onions, onions, green & red peeper

Lobster with Whisky 🖋 🖋

Stir-fried Lobster with chef special ingredients, whisky, pepper, onion and spring onion

Steamed Lobster

Steamed Lobster with soya sauce, ginger, spring onion and garnished with red chillies and coriander

Lobster Panang JG

Grilled Lobster topped with traditional Thai panang curry sauce, garnished with kaffir lime leaves and coconut milk

*please ask your waitress for availability

SEAFOOD

Seafood Nam Prik Pao *Stir-fried seafood with Thai chilli oil, onion, pepper and sweet basil*

Seafood Samoon Prai III G Stir-fried seafood with full flavour of mixed Thai herb (lemongrass, galangal and kaffir lime leaves)

Seafood Phrik Thai Dum ✓ Stir-fried mixed seafood, king prawn scallop, fish, and squid with black pepper sauce

Pu Nim Phrik Thai Dum *NEW*!

Stir-fried soft shell crab with black pepper sauce

Pla Tod Kratiem NEW!

Thai style lightly battered monk fish with crushed garlic served with Pepper sauce*

Goong Pad Nor Mai Farang NEW!

Delicious stir-fried tiger prawn with asparagus and carrot in oyster sauce

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£23.50

£23.50

£18.95

£18.95

£23.50

£26.95

£23.95

£23.95

£23.95

123.73

£16.95

£16.95

£16.95

£14.95

£11.95

Starters

28	Prawn Cracker 🥒	£2.00
1	Mixed Starters (min for 2 people) 🎔 A perfect combination of Thai Square's recommended starters; Chicken satay, Thai Fish Cake, Duck Spring Roll, Prawn Tempura and Thai Dim Sum.	£14.75
8	Tod Mun Pla Fish spiced with curry paste and mixed with chopped lime leaves and long beans; served with cucumber vinaigrette dressing.	£6.50
10	Duck Spring Rolls Marinated duck spring roll parcel; served with homemade hoy-sin sauce.	£6.50
2	Royal Satay C Marinated and char-grilled chicken, pork and beef satay, accompanied with our delicious roasted warmed peanut sauce and toast. (Satays can also be served at your preference choice.)	£6.75
35	Prawn Tempura Tiger King Prawns Tempura served with special made cream salad.	£6.75
3	Kanom Jeeb Marinated minced chicken and prawn wrapped and steamed in wonton, served with sweet dark soya sauce.	£6.75
5	Spare Ribs Char-grilled marinated spare ribs with chef's special sauce.	£6.25
16	Soft Shell Crab G Delicious Pacific soft shell crab infused with herbs and sweet mild roasted chilli dressing	£8.25
17	Crab Cake Deep fried crab meat with breadcrumbs, chopped coriander root and pepper.	£5.50
18	Salt and Pepper Squid	£6.75
Soup)S	
62	Tom Kha Kai I G Coconut soup with chicken and mushrooms, spiced with galangal, lemongrass, and lime leaves.	£6.25
68	Tom Yum Kai I G The classic spicy fresh lemongrass soup with chicken, mushrooms and fresh chillies.	£6.25
41	Tom Yum Goong A A G	£7 50

- 61 Tom Yum Goong ✓ ✓ G £7.50 The classic spicy fresh lemongrass soup with tiger prawns, mushrooms and fresh chillie
- 66Poh Tak ✓ G£8.50Spicy mixed seafood soup with galangal, lime juice and holy basil.€8.50

Thai Salads

81	Som Tum Image G The most popular salad from the North East of Thailand! Papaya with ground cashew nuts, fresh lime juice, palm sugar, fish sauce, dry shrimps, and chillies.	£7.75
82	Beef Salad (Neau Nam Tok) I I G Char-grilled sirloin, thinly sliced and served on top of fresh salad, flavoured with Thai herbs and spicy dressing. (recommend to have with sticky rice)	£9.25
86	Duck Salad I (Ped Nam Tok) G Grilled marinated Duck breast salad, with fresh mints and Thai herbs, roasted ground rice, chillies, fish sauce and freshly squeezed lime juice. (recommend to have with sticky rice)	£9.25
85	Seafood Salad I I I I I I I I I I I I I I I I I I I	£10.50
89	Goong Chae Nam Pla I (served cold) G Prawns sashimi served with fresh garlic, fresh mints, fresh chillies. (please ask for the level of cooking from rare(raw) medium, well done)	£10.00
90	Yum Pu Nim I I I I I I I I I I I I I I I I I I I	£11.95
Thai Curries *Choice of chicken, pork, beef or tiger king prawn (for no. 121, 122) * For prawn there will be a surcharge of £2.00		
121	Green Curry** I G Green curry with your choice of meat using fresh green chillies and cooked in coconut milk with Thai aubergines, bamboo shoots, fresh lime leaves and sweet basil leaves (relatively hot!)	£10.50
122	Red Curry ** I G Red curry with your choice of meat using dried long red chillies and cooked in coconut milk with Thai aubergines, bamboo shoots, lime leaves and basil leaves and garnished with shredded red chillies.	£10.50
123	Panang Curry <pre> G Sirloin topped with Panang curry sauce nicely presented with shredded fresh </pre>	£15.50

Sirloin topped with Panang curry sauce nicely presented with shredded fresh lime leave.

124Mussaman Lamb Curry £10.50Lamb in mild and aromatic curry, originated from the south of Thailand,
cooked to perfection in rich coconut milk with onions and roasted peanuts.£10.50

126 Duck Curry JGG

Roasted duck curry cooked in coconut milk with lychees, fresh pineapple, sherry tomatoes, Thai aubergines, and lime leaves.

NEW! Jungle Curry

Non coconut milk curry with wild ginger and fresh herbs, with choice of your meat £10.50

£10.50

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Pan Fried Dishes

*Choice of chicken/ pork, beef or tiger king prawn (for no. 141, 143, 144, 146) * For prawn or mixed seafood there will be a surcharge of $\pounds 2.00$

141	Pad Med Mamuang** I G Chicken or choice of your meat sautéed with roasted cashew nuts, onions, fresh green & red pepper.	£8.95
144	Pad Khing** ✓ G Choice of your meat: stir-fried with shredded fresh ginger, shitake, and spring onions.	£9.50
147	Chilli Lamb I G Stir-fried lamb fillet with red curry paste, fresh green peppercorns, krachai (wild- ginger root), fresh chillies and Thai sweet basil. Simply Delicious!	£9.50
149	Duck Pad Cha I G Sauteed with fresh green pepper corns, wild ginger, black bean sauce	£9.50
260	Lemony Chicken Crispy marinated chicken fillet, served with homemade fresh Lemon sauce.	£10.75
143	Pad Priew Wan ** Choice of your meat in batter, stir-fried with sweet and sour sauce, green/red peppers, onion and fresh pineapple.	£9.45
145	Nua Pad Nam Mun Hoi Beef stir-fried with oyster sauce, green/red pepper, carrot, onion, mushroom, and fresh spring onions on top.	£8.50
146	Pad Bai Kra Praw** ISS C Choice of pork, beef, chicken, and tiger king prawn or mixed seafood: stir-fried with Thai sweet basil leaves, onion, french bean, crushed fresh chillies and garlic.	£9.50
Seaf	ood Dishes	
33	Grilled King Prawn I G Big fresh river king prawns BBQ, served with fresh pineapple and hot & sour Thai seafood sauce.	£16.45
199	Steamed Sea Bass I I I I I Steamed Sea Bass topped with spicy Thai seafood dressing, chillies and fresh lime juice.	£17.00
266	Panang Goong Yai JG Fresh river king prawns cooked in our rich medium hot Panang curry sauce and fresh lime leaves.	£16.45

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191	Pad Kratiem Stir-fried river king prawns with crushed garlic and pepper sauce.	£16.45
197	Tamarind Cod G Light battered Cod fillets accompanied with Thai sweet tamarind sauce.	£14.95
198	Chu Chi Sea Bass III Content of Sea Bass and mixed vegetables, then gently cooked in rich Thai red curry.	£16.95
192	Scallops Phad Nor Mai Farang Battered Scallops served with gently poaches asparagus and garlics oysters sauce	£14.95

House Special Dishes

150	Drunken Duck	£12.50
248	Phed MakhamG Thinly sliced roasted duck served with green vegetables and Thai Square special tamarind sauce.	£12.50
200	Fruit De Mer I IG House Special Curry Stir-fried with mixed seafood, sweet basil and fresh Thai herbs.	£15.50
243	Kor Moo Yang Science Grilled Pork End Neck with chef's secret recipe sauce. (recommend to have with sticky rice)	£12.50
245	Weeping Tiger IGG Grilled marinated sirloin with ranges of Thai herbs served with chef's special sauce.	£15.75
259	Grilled Chicken Thai style grilled marinated baby chicken, served with sweet chilli sauce.	£13.25
	NEW! Kae Yang Thai style grilled marinated lamb with herbs served with spicy northern style sauce	£13.50

Thai Noodles

380	Plain Noodles G Stir-fried plain egg noodles with soya sauce, bean sprouts, carrots and spring onion.	£6.25
332	Chicken Pad Thai ♥ G Our popular Thai noodles dish of Chanburi rice noodles stir fried with chicken, tofu, chives,fresh bean sprouts, and egg, served with a slice of lime and peanuts.	£8.95
322	Pad Seiyu Fresh flat noodles fried with Chicken, mixed vegetables, egg and thick soya sauce.	£9.50
323	Pad Kee Mao I I G Thai spicy noodles with a choice of chicken, beef or tiger prawn*.	£9.50
321	Prawn Pad Thai C Our popular Thai noodles dish of Chanburi rice noodles stir fried with tiger prawn, tofu, chives, fresh bean sprouts, dry shrimps and egg, served with a slice of lime and peanuts.	£11.95
Acco	mpaniments	
351	Mixed VegetablesG Mixed seasonal vegetables stir fried with soya sauce and garlic.	£6.75
352	Broccoli with Oyster Sauce Broccoli with oyster sauce.	£6.75
353	Spinach with GingerG Stir fried spinach with fresh chopped ginger.	£6.75
354	Pak Choi JG With Chillies and fresh garlic	£6.75
Rice		
376	Steamed Rice	£2.50
377	Egg Fried Rice	£2.95
378	Sticky Rice	£2.95
379	Coconut Rice	£2.95
384	Garlic Rice	£2.95

Vegetarian Menu

Starters

402	Vegetarian Spring Rolls Vermicelli and cabbage, stuffed in rice pastry, with sweet chilli sauce.	£4.95
404	Vegetable Tempura Deep fried vegetables in batter, served with plum sauce.	£5.25
414	Sweet Potato Tempura Our house special; sweet potato chip with sesame.	£5.25
415	Taro Dumpling Thai style vegetarian starter with Thai Sho-Yu sauce	£5.95
401	Mixed Vegetarian Starters (min for 2 people) A selection to let you sample several starters: Spring Rolls, Taro Dumpling, Sweet Potato, Corn Cake.	£11.95
	NEW!Mushroom Tempura Mixed wild mushroom tempura served with special plum sauce	£5.95
Soup	S	
431	Tom Yum Hed III I G The classic spicy lemon grass soup with mushrooms and fresh chillies.	£4.95
432	Tom Kha Hed JG Coconut soup with mushrooms, spiced with galangal, fresh lemongrass and lime leaves.	£4.95
434	Vegetable Clear Soup G Mixed vegetables in clear broth.	£4.95
Main	Courses	
474	Pad Pak Tao Hoo G Stir fried seasonal Vegetables and tofu with garlic and soya sauce.	£7.45
451	Pad Khing Tao Hoo JG Fried bean curd with shredded ginger, black fungus, spring onions, and seasoned with soya sauce.	£7.45
452	Tao Hoo Pad Med Mamuang I & G Fried Bean curd sautéed with cashew nuts, onions and green and red pepper.	£7.95
455	Pad Pak Kra Praw I IG Stir fried seasonal vegetables with Tofu, fresh crushed chillies and basil.	£7.95
456	Vegetarian Green Curry IGG Vegetarian Thai green curry with mixed vegetables and tofu.	£7.95
462	Asparagus in garlic sauce	£7.95
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463	Pad Thai Jay ♥ G Our popular Thai noodles dish of Chanburi rice noodles stir fried with tofu, chive, fresh bean sprouts, and egg, served with a slice of lime and peanut.	£7.95
	NEW!Tao Hoo Song Kraung Braised tofu stir fry with mixed vegetable in garlic oyster sauce served in cray pot	£7.95
	NEW!Pad Ma Kuaer Stir-fried aubergine with garlic, holy basil and fresh chillies	£7.50
	NEW!Tao Hoo Nor Mai Farang Battered soft tofu served with gently poached asparagus and garlic with oyster sauce	£8.50
	NEW!Panang Hed Fresh wild mushroom cooked in our rich medium hot panang curry sauce and fresh lime leaves	£7.95
	NEW!Jungle Curry I I I G Non coconut milk curry with wild ginger and fresh herbs, with mixed vegetables and tofu.	£7.25